

January 2019

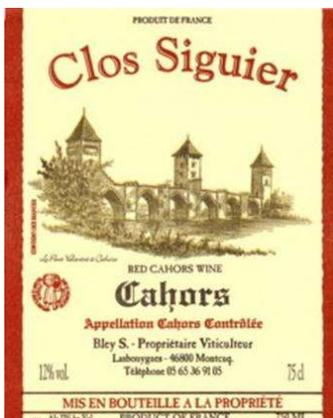
CLOS SIGUIER
(Bagat, Cahors)



With Gilles Bley of Clos Sigulier at the top of limestone plateau in Cahors among the 80+ old vines.

I know of no vineyard that shows the transition of soils as drastically as *Clos Siguier*. You can see the change of colour of surface soil in the photo above. Within centimeters, the red iron-rich top soil recedes to expose the pure broken limestones. There is a vigneron saying that wine consists of 99% vineyard work and 1% cellar work. Such a work ethic is evident in *Clos Siguier*, like all of our producers. At *Clos Siguier*, the top soil is so minimal that ploughing is not a simple matter. A special fork has to be attached to a tractor for ploughing. Then, each vine has to be manually tended to cut off the surface root suckers to force the main root to dig deeper.

Cahors is an appellation onto itself. No appellation that I know seems mystically isolated from the rest of France. To get to *Cahors* is to leave the rest of French wine world behind. It is a five-hour gruelling mountainous drive from Bordeaux. Perhaps, because of this isolation, the great family domains remain faithful to the traditions of making great wines. *Clos Siguier* is at the highest limestone plateau 500-meter high on the hilltop village of *Bagat*. *Clos Siguier* was founded in 1779 and it has been in the Bley family ever since.



CAHORS 2016

SKU: 645275 Speculative 750ml 12 bottles/ case
\$18.75 Wholesale/ \$22.50 Retail per bottle

A wine that is as wild and lively as the vineyard itself. This is a new vintage. From the old vines (+65 years) grown on limestone over clay rich in iron. The vines are at a high elevation of 500m, where the temperature is searing during days and cold at nights. This severe contrast, with the red soil, gives this wine blueberry notes with its compelling nose of iron or *saignée* – meaning bloody in French. It is a complimentary word to describe wine in French. Despite this wine’s wildness, the elegance shines through from the lovingly grown Malbec.

Hand-picked grapes are fermented in concrete vats with indigenous yeasts and aged in enormous neutral vats for about two years until the wine settles. Then, the wine is bottled by gravity unfiltered. This is 95% Malbec and 5% Tannat.



CAHORS ‘LES CAMILLE’ VIEILLES VIGNES 2015

SKU: 611053 Speculative 750 ml 12 bottles/ case
\$21.46 Wholesale/ \$25.00 Retail per bottle

The grapes from the parcel of old vines, where they are planted on the exposed limestones (see the photo above), are vinified separately and made into this *cuvée*. This wine is lovely. *Vieilles Vignes*, meaning old vines, yield tiny berries that lend depth and complexity in wines. From the oldest parcels (+80 years) from the vineyard on the photo above. The *élevage* is about 18 months in neutral vats, followed by 6

months in 600 litre *demi-muids* to tame the old vine sap. The composition of the varietals is slightly different – 90% Malbec and 10% Tannat. Complexity and elegance shine. This *cuvée* has a streak of wildness of forest. Camille is the name of Gilles Bley’s daughter. This is a new shipment. Monsieur Bley really should charge much, much more for this precious wine.



Monsieur Bley with the precious few demi-muids (600 litre barrels) of 'Les Camille' Vieille Vignes